



**SAFFRON**

# INDIAN CUISINE



[tamarindindiancuisine.com](http://tamarindindiancuisine.com)

# SAFFRON INDIAN MENU

## VEGETABLE STARTERS



<b>TANDOORI BROCCOLI</b>	\$1395
Florets of broccoli marinated in spices and grilled to perfection in a clay oven.	
<b>MALAI BROCCOLI</b>	\$1395
Grilled florets of broccoli, marinated in cream, cheese, yoghurt, and aromatic spices.	
<b>TANDOORI GOBI</b>	\$1395
Florets of cauliflower marinated in spices and grilled to perfection in a clay oven.	
<b>PANEER SHASHLIK</b>	\$1495
Cottage cheese mildly marinated and grilled.	
<b>STUFFED MUSHROOMS</b>	\$1295
Marinated mushrooms stuffed with cottage cheese and spinach grilled in a tandoor	
<b>ACHARI PANEER TIKKA</b>	\$1495
Grilled cottage cheese cubes, flavored with mustard and pickled spices.	
<b>PANEER TAWA MASALA</b>	\$1495
Succulent cottage cheese stir fried and braised with green chilies and spices	
<b>PANEER TIKKA</b>	\$1495
Cube cottage cheese marinated in chef's classic spicy masala.	
<b>PANEER KATHI ROLL</b>	\$1095
Cottage cheese with capsicum and onions rolled in a roomali roti	
<b>PANEER MAKHANI ROLL</b>	\$1095
Cottage Cheese cooked in a makhani gravy rolled in a roomali roti	
<b>BHARWAAN ALOO</b>	\$1295
Potatoes stuffed with cottage cheese, dry fruits and spices grilled in a clay oven	
<b>VEG SEEKH</b>	\$1195
Minced vegetables marinated with ginger, garlic and chilies grilled in a tandoor	
<b>BANARSI SEEKH</b>	\$1295
Fresh spinach, cottage cheese & coconut marinated together and grilled in a tandoor	

*Taxes and Service charge of 10% are applicable.*

<b>HARA BHARA KEBAB</b>	<b>\$1195</b>
Vegetable kebabs made with spinach, mix vegetables and stuffed with cashews	
<b>VEGETABLE AND ONION PAKORA</b>	<b>\$995</b>
Crispy vegetables and onions fritters lightly battered in a seasoned chick pea flour and fried	
<b>SAMOSA CHAAT (2PCS)</b>	<b>\$695</b>
Deep fried patties served with yoghurt and chaat masalas	
<b>SAMOSA(4PCS)</b>	<b>\$695</b>
Deep fried patties stuffed with fresh potato, green peas and Indian spices.	

## NON-VEGETABLE STARTERS

<b>♥ MURGH TANDOORI</b>	<b>\$1495</b>
Chicken marinated in the traditional Indian masala and cooked to perfection in a clay oven.	
<b>RESHMI KABAB</b>	<b>\$1395</b>
Chicken in cream and yoghurt marinated with spices and grilled to perfection.	
<b>KALI MIRCHI KABAB</b>	<b>\$1395</b>
Boneless chicken marinated in yoghurt and black pepper.	
<b>CHICKEN TIKKA</b>	<b>\$1395</b>
Tender chicken marinated in chef's spicy classic meat masala.	
<b>CHICKEN TIKKA SALAD</b>	<b>\$1195</b>
Tender chicken marinated in chef's classic spicy meat masala served with cucumber & coriander salad.	
<b>SOUTH INDIAN TIKKA</b>	<b>\$1395</b>
Tender chicken marinated with mustard seeds and curry leaves.	
<b>ACHARI CHICKEN TIKKA</b>	<b>\$1395</b>
Chicken tikka flavored with mustard and pickled spices.	
<b>LASHONI KABAB</b>	<b>\$1395</b>
Boneless chicken marinated in yoghurt and garlic with a touch of cumin.	
<b>♥ MALAI TIKKA</b>	<b>\$1395</b>
Boneless pieces of chicken breast marinated in yoghurt, cashew nut paste and cheese cooked to perfection in a tandoor.	

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<b>HARYALI CHICKEN</b>	<b>\$1395</b>
Tender boneless chicken pieces marinated with fresh mint and spinach.	
<b>BUTTER CHICKEN ROLL</b>	<b>\$1195</b>
Your favorite butter chicken rolled in a roomali roti	
<b>CHICKEN KATHI ROLL</b>	<b>\$1095</b>
Boneless chicken pieces with capsicum and onions rolled in a roomali roti	
<b>PUNJABI CHICKEN TIKKA</b>	<b>\$1395</b>
Tender boneless chicken pieces marinated in yoghurt cilantro and onion sauce.	
<b>CHICKEN PAKORA</b>	<b>\$1295</b>
Mildly spiced boneless chicken fritters flavored with fresh onions,garlic & ginger	
♥ <b>GULABI SEEKH</b>	<b>\$1395</b>
Succulent kebabs made from tender chicken meat,masalas,sweet pepper and onions,put on a skewer and grilled to perfection	
<b>MURGH TAWA MASALA</b>	<b>\$1495</b>
A tasty dry boneless chicken dish sautéed with chillies, garlic and spices.	
♥ <b>MUTTON SEEKH KEBAB</b>	<b>\$1695</b>
Skewered minced Lamb Kebab sprinkled with fresh herbs and served with onion and mint sauce.	
♥ <b>FISH TIKKA</b>	<b>\$1695</b>
Fish fillet marinated in Chef's Special spicy red masala.	
♥ <b>MALAI FISH TIKKA</b>	<b>\$1695</b>
Tandoor roasted fish tikkas, marinated in cream, cheese, yoghurt and aromatic spices.	
<b>GREY SNAPPER/SALMON FISH TIKKA</b>	<b>2295/2495</b>
Grey Snapper/Salmon Fish fillet marinated in Chef's Special spicy masala.	
<b>GARLIC TANDOORI SHRIMPS</b>	<b>\$2095</b>
Shrimps marinated in garlic and spices,cooked to perfection in a tandoor	
<b>SHRIMP TAWA MASALA</b>	<b>\$2095</b>
Spicy shrimp dish sautéed with chillies, garlic, and spices.	

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## PLATTERS

<b>VEGETARIAN SAFFRON PLATTER</b>	\$2395
Broccoli, cauliflower, samosa, cottage cheese and grilled vegetables served in a platter with mint sauce.	
<b>♥ NON-VEGETARIAN SAFFRON PLATTER</b>	\$2695
Assorted boneless chicken and mutton kebabs grilled to perfection in a clay oven.	
<b>SPECIAL PLATTER</b>	\$2995
Grilled fish, grilled shrimp and different flavors of chicken served in a platter.	

## BREADS AND ROTIES

<b>STUFFED PARATHA</b>	\$395
Indian bread stuffed with a filling of your choice; Onion/Cauliflower/Potato	
<b>LACHHA PARATHA</b>	\$275
Indian crispy wheat bread.	
<b>KABULI NAAN</b>	\$495
Naan stuffed with chickpeas and Indian spices.	
<b>PLAIN NAAN</b>	\$225
Traditional refined flour bread baked in the tandoor.	
<b>BUTTER NAAN</b>	\$250
Soft and flaky naan bread topped with butter	
<b>GARLIC NAAN</b>	\$275
Naan bread flavored with garlic and topped with butter.	
<b>♥ CHEESE NAAN</b>	\$750
Naan cooked with a stuffing of cheese.	
<b>GARLIC CHEESE NAAN</b>	\$795
Garlic naan cooked with a stuffing of cheese	
<b>EGG NAAN</b>	\$495
Naan stuffed with egg and Indian spices.	
<b>BULLET NAAN</b>	\$395
Fresh white flour bread baked in a tandoor with a touch of green chillies and coriander.	

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<b>♥ KASHMIRI NAAN</b>	<b>\$750</b>
Naan bread stuffed with coconut, raisin and dry fruits.	
<b>TANDOORI ROTI</b>	<b>\$225</b>
Whole wheat flour bread baked in a clay oven.	
<b>ROOMALI ROTI</b>	<b>\$295</b>
Soft delicate handkerchief type bread is tossed & cooked on an inverted iron griddle	
<b>ROASTED PAPADS</b>	<b>\$195</b>
Crispy Indian lentil crackers flavored with spices.	
<b>MASALA PAPADS</b>	<b>\$295</b>
Crispy Indian lentil crackers topped with diced onion, tomato, cucumber, green chili and chaat masala.	
<b>BREAD BASKET</b>	<b>\$1995</b>
Six types of assorted breads served in a basket.	
<b>VEGETABLES RAITHA</b>	<b>\$695</b>
Beaten yoghurt seasoned with freshly powdered roasted cumin, onion, cucumber, tomato and cilantro.	

## VEGETABLE MAIN COURSE

<b>VEGETABLE/PANEER MAKHANI</b>	<b>\$1395/\$1495</b>
Vegetables/Cubes of homemade cottage cheese cooked in a lightly spiced tomato and cream sauce.	
<b>PANEER TIKKA MASALA</b>	<b>\$1495</b>
Tamarind's classic paneer tikka, cooked in a spicy red masala.	
<b>MALAI PANEER</b>	<b>\$1495</b>
Cottage cheese cooked with tender coconut flesh and Indian spices.	
<b>KADAI VEGETABLES/KADAI PANEER</b>	<b>\$1395/\$1495</b>
Vegetables/Cottage cheese cooked with onion and sweet pepper served in a kadai.	
<b>♥ VEGETABLE SAAGWALA/PANEER PALAK</b>	<b>\$1395/\$1495</b>
Vegetables/Cottage Cheese cooked in a fresh spinach sauce.	
<b>MATTER PANEER</b>	<b>\$1495</b>
Cottage Cheese cooked with sweet peas, in a tomato and onion gravy.	
<b>HOT GREEN CHILLI PANEER</b>	<b>\$1495</b>
Cottage cheese cooked in a coriander and green chili sauce	

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<b>MAHARAJA PANEER</b>	<b>\$1495</b>
Cottage cheese cooked in a tomato gravy along with chillies and brown onions	
<b>PANEER LABABDAR</b>	<b>\$1495</b>
Cottage Cheese cooked with chopped onions and red chillies in a light brown sauce.	
<b>PANEER BUTTER MASALA</b>	<b>\$1495</b>
Cottage Cheese cooked with cooked in a creamy tomato gravy with Indian spices.	
<b>PANEER PUDINA KALI MIRCHI</b>	<b>\$1495</b>
Homemade cheese cooked with fresh mint and black pepper along with other Indian spices.	
<b>LAZIZ VEGETABLES/LAZIZ PANEER</b>	<b>\$1395/\$1495</b>
Vegetables/Cottage Cheese cooked with sweet peppers in onion and a tomato sauce.	
<b>MUGHLAI PANEER</b>	<b>\$1495</b>
Cottage cheese cooked with onions and spices served in a cream and almond sauce.	
<b>HOT KHOLAPURI PANEER</b>	<b>\$1495</b>
Cottage cheese cooked with peanuts and red chilli	
<b>HOT HYDERBADI VEG/PANEER</b>	<b>1395/1495</b>
Vegetables/cottage cheese made with coconut, mint leaves and spices	
<b>PANEER PALAK METHI</b>	<b>\$1495</b>
Cottage cheese cooked with spinach, fenugreek leaves and spices served in kadai.	
<b>MUSHROOM DO PIAZA</b>	<b>\$1395</b>
Mushrooms cooked in a rich and creamy onion based gravy.	
<b>DAL PALAK</b>	<b>\$1295</b>
A wonderful combination of spinach, lentils and spices.	
<b>KADAI CHANNA</b>	<b>\$1195</b>
Chick peas cooked with spices, sweet peppers and onions.	
<b>METHI MALAI MATTAR</b>	<b>\$1295</b>
Sweet peas cooked in fenugreek leaves leaves in cashew nut gravy.	
<b>BADAMI MIX VEGETABLES</b>	<b>\$1395</b>
Fresh vegetables cooked with almonds in a light brown sauce.	
<b>VEGETABLE JALFREZI</b>	<b>\$1395</b>
Fresh vegetables and cottage cheese, sweet pepper and onions cooked together.	

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<b>VEGETABLE KOFTA</b>	<b>\$1395</b>
Vegetable dumplings cooked in an onion and tomato sauce.	
<b>SHAHI VEGETABLE/SHAHI PANEER</b>	<b>\$1395/\$1495</b>
Vegetable/Cottage Cheese pieces cooked in a cashew nut gravy with cream and spices.	
<b>RESHMI VEGETABLES/RESHMI PANEER</b>	<b>\$1395/\$1495</b>
Garden fresh vegetables/cottage cheese cooked with cream & Indian spices.	
<b>NAVRATTAN KURMA</b>	<b>\$1395</b>
Fresh vegetables cooked in a cream sauce with spices and fruits.	
<b>MALAI KOFTA</b>	<b>\$1395</b>
Soft delicious dumplings of cottage cheese, potatoes and dried fruits, served in a flavorsome sauce.	
<b>KASHMIRI DUM ALOO</b>	<b>\$1395</b>
Potatoes stuffed with cottage cheese and dry fruits simmered in a rich gravy	
<b>DAL MAKHANI</b>	<b>\$1195</b>
Lentils and red peas simmered with Indian spices in a clay pot.	
<b>YELLOW DAL</b>	<b>\$1095</b>
Yellow lentils simmered in Indian spices.	
<b>PALAK CORN</b>	<b>\$1295</b>
Fresh spinach sauce cooked with whole corn in Indian spices.	
<b>CHANNA MASALA</b>	<b>\$1195</b>
Chick peas cooked in tomato sauce with spices	
<b>ALOO GOBI</b>	<b>\$1295</b>
Cauliflower florets and potatoes stir fried with cumin and dry masalas.	
<b>ALOO MATTAR</b>	<b>\$1295</b>
Potatoes and sweet peas cooked in an onion gravy.	
<b>JEERA ALOO</b>	<b>\$1295</b>
Potatoes and cumin seeds cooked together with light Indian spices.	
<b>SHABNAM MUSHROOM</b>	<b>\$1395</b>
Sliced mushrooms cooked in a cream sauce with tomatoes.	
<b>MUSHROOM MATTAR HARA PYAZ</b>	<b>\$1395</b>
Tender white button mushroom, green peas and snappy spring onions come together in a robust gravy sprinkled with ginger.	

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<b>BHINDI DO PIAZA</b>	\$1295
Fresh okra cooked in a rich and creamy onion based gravy.	
<b>BHINDI MASALA</b>	\$1295
Okra cooked with an onion and tomato sauce with spices.	
<b>CHETTINAD VEGETABLES</b>	\$1395
A tasty South Indian vegetable dish with flavors of coconut and curry leaves.	

## NON-VEGETABLE MAIN COURSE

### Chicken

<b>♥ BUTTER CHICKEN</b>	\$1595
Tandoori chicken deboned and cooked in a classic tomato gravy with butter and cream.	
<b>MURGH BADAM PASANDA</b>	\$1595
Boneless chicken cooked in a light brown sauce with almonds and spices.	
<b>BHUNA MURGH</b>	\$1595
Boneless chicken cooked with ginger, garlic, fresh coriander, onions and spices.	
<b>MURGH MAHARAJA</b>	\$1595
Boneless tandoori chicken cooked in a tomato gravy along with chillies and brown onion. Also known as a spicy version of the classic butter chicken.	
<b>MURGH DO PIAZA</b>	\$1595
Curried chicken cooked in a rich and creamy onion based sauce,	
<b>KADAI MURGH</b>	\$1595
Chicken tossed with onions, sweet peppers, tomatoes and spices in a traditional wok.	
<b>MUGHLAI CHICKEN</b>	\$1595
Chicken cooked with onions and spices served in a cream and almond sauce.	
<b>HOT HYDERABADI CHICKEN</b>	\$1595
Traditional Indian dish made with coconut, mint leaves and spices.	
<b>RESHMI TIKKA MASALA</b>	\$1595
Chicken breast pieces cooked in a light brown sauce with mild spices.	
<b>SAAG CHICKEN</b>	\$1595
Chicken cooked in a spinach gravy with spices.	

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<b>METHI MALAI CHICKEN</b>	<b>\$1595</b>
Chicken cooked with fenugreek leaves in a cashew nut gravy.	
<b>CHICKEN TIKKA MASALA</b>	<b>\$1595</b>
Boneless spicy chicken kababs cooked in a tomato gravy with butter and cream.	
<b>CHICKEN TIKKA MAKHANI MALAI</b>	<b>\$1595</b>
Boneless chicken tikkas cooked in a tomato gravy with butter and cream.	
<b>CHICKEN VINDALOO</b>	<b>\$1595</b>
Hot and Tangy chicken dish spiced with red chili, staranise and cinnamon.	
<b>CHICKEN JALFREZI</b>	<b>\$1595</b>
Boneless tandoori chicken cooked with mix vegetables and sautéed in onions and Indian spices.	
<b>CHICKEN GOAN CURRY</b>	<b>\$1595</b>
Chicken cooked with coconut in yellow curry.	
<b>SHAHI CHICKEN KURMA</b>	<b>\$1595</b>
Grilled chicken breast pieces cooked in a cashew nut gravy with cream and spices.	
<b>XACUTI CHICKEN</b>	<b>\$1595</b>
One of the most popular goan chicken dishes cooked with a medley of spices and coconut.	
<b>HOT KHOLAPURI CHICKEN</b>	<b>\$1595</b>
Chicken cooked with peanuts and red chilli	
<b>CHANDI CHICKEN</b>	<b>\$1595</b>
Chicken breast piece cooked in a creamy cashew nut gravy with mild spices.	
<b>MURGH PALAK METHI</b>	<b>\$1595</b>
Chicken cooked in a spinach, fenugreek leaves and spices served in a kadai.	
<b>LAZIZ TIKKA MASALA</b>	<b>\$1595</b>
Boneless pieces of chicken cooked with sweet peppers and onions in a tomato gravy.	
<b>HOT GREEN CHILLI CHICKEN</b>	<b>\$1595</b>
Boneless pieces of chicken cooked in a green chilli and coriander sauce	
<b>CHICKEN CHETTINAD</b>	<b>\$1595</b>
A tasty South Indian dish with flavors of coconut and curry leaves.	
<b>CHICKEN BOTI MASALA</b>	<b>\$1595</b>
Grilled chicken pieces cooked with tomato, capsicum and onions in a rich gravy.	

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## Mutton/ Lamb

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**MUTTON MASALA/LAMB MASALA** \$1895/\$2395

Tender chunks of Mutton/Lamb cooked in a aromatic spicy curry.

**MUTTON LABABDAR/ LAMB LABABDAR** \$1895/\$2395

Mutton/Lamb cooked with chopped onions, tomatoes and red chillies in a brown sauce.

**MUTTON VINDALOO/ LAMB VINDALOO** \$1895/\$2395

A hot and tangy goan dish spiced with red chillies, star anise and cinnamon.

**SAAG MUTTON/SAAG LAMB** \$1895/\$2395

Mutton/Lamb cooked in a spinach gravy with spices.

**RARA MUTTON** \$1895

Mince mutton cooked with assorted spices.

**MUTTON ROGAN JOSH/ LAMB ROGAN JOSH** \$1895/\$2395

A signature dish from Kashmir consisting of pieces of mutton/lamb in a cardamon, aniseed and paprika sauce.

**MALVANI MUTTON/ MALVANI LAMB** \$1895/\$2395

Boneless mutton/ lamb cooked with coconut and Indian spices in a malvani style.

**MUGHLAI MUTTON/LAMB** \$1895/\$2395

Mutton/lamb cooked with onions and spices served in an almond sauce.

**HOT HYDERBADI MUTTON/LAMB** \$1895/\$2395

Traditional Indian dish made with coconut, mint leaves and Indian spices.

**SHAHI MUTTON KURMA/ SHAHI LAMB KURMA** \$1895/\$2395

Boneless mutton/lamb cooked in a cashew nut gravy with cream and assorted spices.

**BHUNA MUTTON GOSHT/ LAMB GOSHT** \$1895/\$2395

Diced mutton/ lamb dry roasted in a pan with freshly ground spices.

**KHEEMA MUTTON MATTAR** \$1895

Mince mutton cooked along with green peas and assorted spices.

## SEA FOOD

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**FISH/SHRIMP MASALA** \$1695/\$2095

Fish/ Shrimp cooked with chopped onion,tomato and spices in a red sauce.

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<b>♥ FISH/SHRIMP GOAN CURRY</b>	<b>\$1695/\$2095</b>
Fish/Shrimp cooked with coconut and spices in a yellow curry.	
<b>FISH/SHRIMP MANGLORIAN CURRY</b>	<b>\$1695/\$2095</b>
Fish/Shrimp cooked with coconut and freshly ground spices.	
<b>FISH/SHRIMP KURMA</b>	<b>1695/2095</b>
Fish/Shrimps cooked in a lucknowi style with cashew nut, cream and spices.	
<b>FISH/SHRIMP CHETTINAD</b>	<b>\$1695/\$2095</b>
A tasty South Indian dish with flavors of coconut and curry leaves.	
<b>FISH/SHRIMP CURRY</b>	<b>\$1695/\$2095</b>
Fish/ shrimp cooked in a light yellow gravy with flavors of tumeric, coriander and cumin	
<b>HOT FISH/SHRIMP HYDERBADI CURRY</b>	<b>1695/2095</b>
Fish/Shrimp made with coconut, mint and spices	
<b>FISH/SHRIMP VINDALOO</b>	<b>\$1695/\$2095</b>
A popular hot and tangy goan dish spiced with red chillies, star anise and cinnamon.	
<b>SHRIMP KADAI</b>	<b>\$2095</b>
Shrimp cooked with onions,sweet pepper and Indian spices.	
<b>BHUNA SHRIMP</b>	<b>\$2095</b>
Shrimp cooked with ginger, garlic, fresh coriander, onions and spices.	
<b>SHRIMP JALFREZI</b>	<b>\$2095</b>
Shrimps cooked with mix vegetables sautéed in onions and Indian spices.	
<b>SALMON (CURRY, GOAN CURRY ,BUTTER MASALA, VINDALOO AND MANGLORIAN, HYDERBADI CURRY)</b>	<b>\$2495</b>
Fillet of salmon cooked in your choice of curry.	
<b>GREY SNAPPER (CURRY, GOAN, HYDERBADI,BUTTER MASALA,,VINDALOO AND MANGLORIAN CURRY)</b>	<b>\$2295</b>
Fillet of grey snapper cooked in your choice of curry	
<b>LOBSTER (CURRY,BUTTER MASALA,GOAN, HYDERBADI AND MANGLORIAN CURRY)</b>	<b>\$2995</b>
Conch pieces cooked in your choice of curry + Seasonal item subject to availability	

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## RICE



<b>BASMATI RICE</b>	\$300
Long grained rice, traditionally grown in India.	
<b>JEERA RICE</b>	\$495
Basmati rice tossed with a light touch of cumin.	
<b>PLAIN BIRYANI RICE</b>	\$695
Basmati rice flavored with saffron and spices.	
<b>VEGETABLES BIRYANI</b>	\$1195
Saffron flavored Basmati rice cooked with vegetables and spices served with raita	
<b>CHICKEN/MUTTON BIRYANI</b>	\$1395/\$1695
Succulent pieces of chicken/mutton pieces layered in basmati rice infused with saffron and seasoned with aromatic spices served with raita and gravy on the side	
<b>CHICKEN/MUTTON HYDERABADI BIRYANI</b>	\$1395/\$1695
Chicken/mutton cooked with basmati rice flavored with saffron and accented with mint and chillies served with raita and gravy on the side	
<b>SHRIMP BIRYANI</b>	\$1895
Spiced shrimp cooked with saffron flavored basmati rice accented with fresh spices served with raita and gravy on the side	
<b>KASHMIRI PULAO</b>	\$1295
Diced vegetables and mixed fruits cooked with aromatic spices and basmati rice.	

## SOUTH INDIAN MENU

### Idilies

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<b>STEAM IDILI</b>	\$600
Steam rice and lentil cake(3pcs)	
<b>MEDU VADA</b>	\$750
Lentil donuts made with mild spices(3pcs)	
<b>IDILI VADA</b>	\$750
Two idilis and one vada	

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## Dosas

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<b>SADA DOSA/MASALA DOSA</b>	750/900
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Thin golden crispy rice and lentil crepe /with spiced potato and onions

<b>PAPER DOSA/MASALA PAPER DOSA</b>	1100/1250
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Large paper thin crepe made with rice and lentils /with spiced potato and onions

<b>RAVA SADA DOSA/RAVA MASALA DOSA</b>	850/1000
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Thin golden crispy rice and lentil crepe with cream of wheat and rice flour garnished with spices /with spiced potatoes and onions

<b>ONION RAVA SADA DOSA/ONION RAVA MASALA DOSA</b>	950/1100
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Thin golden crispy rice and lentil crepe with cream of wheat and rice flour garnished with onions, chillies and spices /with spiced potato and onions

<b>MYSORE SADA DOSA/MYSORE MASALA DOSA</b>	850/1000
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Thin golden crispy rice and lentil flour crepe layered with mysore chutney /with spiced potato and onions

### ADD TO DOSAS

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<b>CHEESE</b>	\$150
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<b>MASALA</b>	\$150
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Stuffed with spiced potato and onions

<b>PANEER MASALA</b>	\$400
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Stuffed with cottage cheese masala

<b>SPINACH MASALA</b>	\$300
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Stuffed with spinach and onion masala

<b>SPRING MASALA</b>	\$300
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Stuffed with mixed vegetables masala

<b>CHICKEN MASALA</b>	\$400
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Stuffed with chicken masala

<b>SHRIMP MASALA</b>	\$600
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Stuffed with shrimp masala

<b>MUTTON MASALA</b>	\$500
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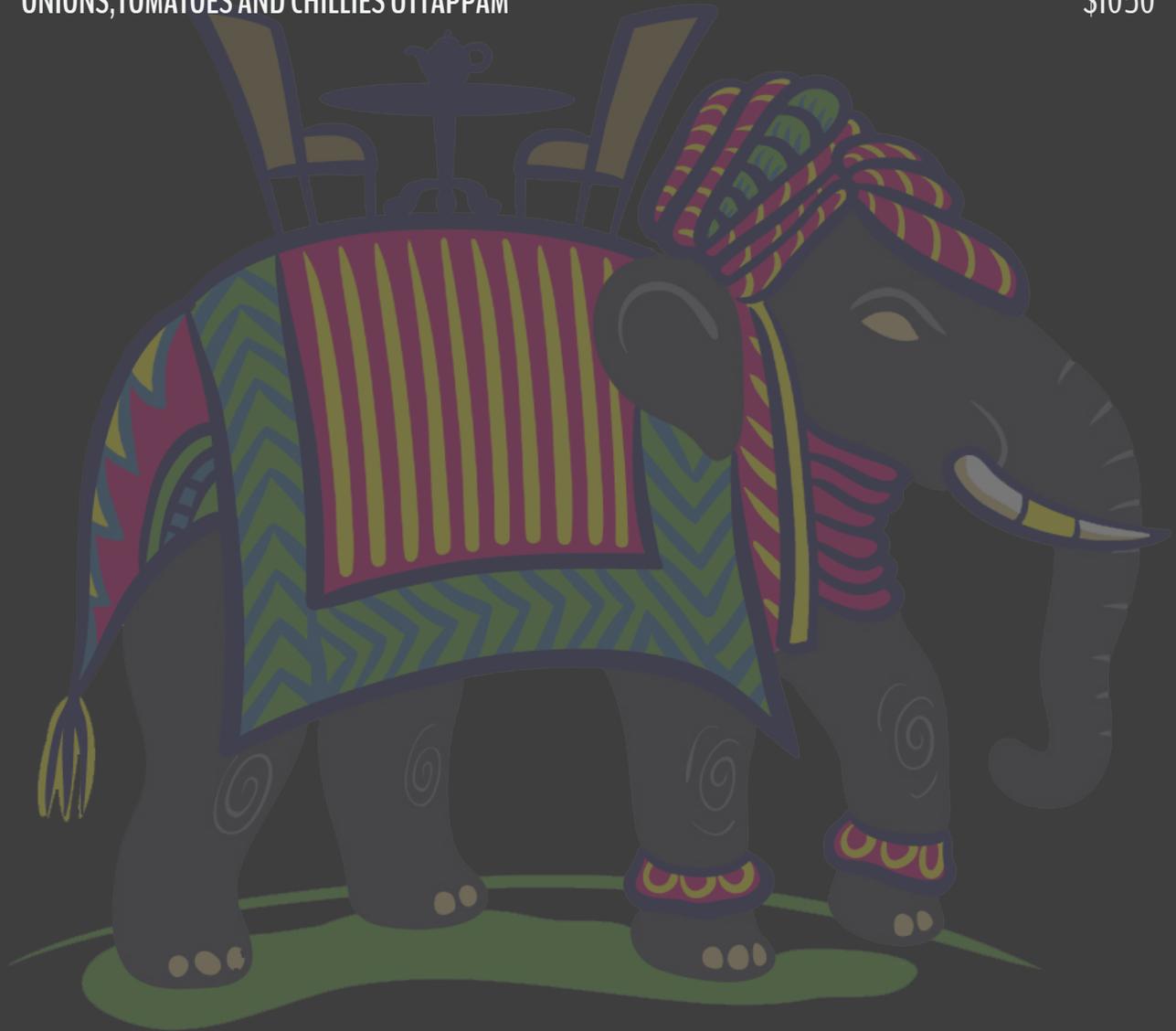
Stuffed with mutton mince masala

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## Uttappam

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UTTAPPAM	\$850
Rice and lentil pancake	
CHEESE UTTAPPAM	\$1050
ONIONS, TOMATOES AND CHILLIES UTTAPPAM	\$1050



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## TAMARIND CONTINENTAL



**SAFFRON**

**INDIAN  
CUISINE**

Taxes and Service charge of 10% are applicable.

Allergies: Please note that all items are prepared in a kitchen that handles nuts and dairy products. Please notify us of any allergies you may have.

We can alter each dish to suit your taste: Please select mild, medium or spicy.